

2016 ESTATE PINOT NOIR
 CARNEROS, NAPA VALLEY



APPELLATION:	Carneros, Napa Valley
COMPOSITION:	100% Estate Pinot Noir
FERMENTATION:	Traditional stainless steel tanks with 3 pumpovers daily
AGING:	9 months in 45% new French oak
ACID:	4.77 g/L
pH:	3.79
ALCOHOL:	14.5%
SOIL TYPE:	Clay loams on fractured bedrock
AGE OF VINES:	14-20 years
HARVESTED:	September 8-14, 2016

WINEMAKER'S INSIGHT

Brilliant light red in color, this Pinot Noir has great clarity. Chocolate, raspberry, and fresh strawberry leap from the glass. The complex nose leads to bold flavors of red fruits, the most notable being bright cherry with a round flavor palate. With a rich mouthfeel, the 2016 Pinot Noir displays a long velvety finish.

HARVEST

The 2016 growing season started two to three weeks early and progressed perfectly through the ripening process. The lack of rain during flowering resulted in a plentiful crop and instead of having very warm temperatures over the summer, we had cooling patterns throughout the season that lengthened harvest. The longer growing season yielded high quality grapes with the last blocks arriving at the winery on October 14th which happened to be the first day we saw rain for the season.

HISTORY

Clos Du Val, French for “small vineyard estate of a small valley,” was founded in 1972 in the renowned Stags Leap District. The winery was first recognized for its Napa Valley Cabernet Sauvignon at the famed Judgment of Paris in 1976, establishing its place as one of Napa Valley’s most iconic winery estates. Still family-owned today, Clos Du Val farms 350 acres of estate vineyards in the Stags Leap District, Carneros and Yountville appellations and continues to craft wines of balance and complexity, showcasing the fruit from the outstanding terroir on which our estate lies.